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In 3 Hh  
Housekeepers' Chat

Friday, December 6, 1929

## NOT FOR PUBLICATION

Subject: "Candies from the green Cookbook." Approved by Bureau of Home Economics, U. S. D. A. Program includes menu.

Bulletins available: "Aunt Sammy's Radio Recipes" and "Lamb as You Like It."

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It is time to talk about Christmas candies. It is high time, I might say. Judging By the number of requests for recipes, everybody and his brother will receive a box of home-made candy this year.

Luella, who helps answer mail, says she has sent out literally thousands of radio cookbooks this month. You see, every time we get a request for Chocolate Fudge, or Nut Brittle, or Parisian Sweets, we send out a copy of the little green cookbook. Otherwise, we never could get all the Christmas requests answered.

Perhaps you already have a copy of the Radio Cookbook, with its verdant cover. If so, you know how valuable it is around holiday time, not only for candies, but for Fruit Cakes and Plum Puddings.

But we shall stick--no, that's not an appropriate word--we shall concentrate on candies this morning. If you want a copy of the free cookbook, send for it right away. On page 76 you'll find directions for making Fondant. Do you know that Fondant may be used to stuff dates or prunes? It may also be melted, flavored with oil of peppermint, oil of wintergreen, oil of roses, vanilla, or almond extract, and dropped from a teaspoon onto waxed paper, to make wafers. After these candies become hardened, they may be dipped in chocolate.

On the next page of the cookbook there are three candy recipes--for Chocolate Fudge, Nut-Coated Marshmallows, and the good old-fashioned candy known as Pralines

On page 78 there are four more recipes--one for Nut Brittle, one for Parisian Sweets, one for Popcorn Balls, and one for Sugared Popcorn.

Too many recipes to broadcast, but if you'll hurry, and send in your order right away today, you'll get the cookbook in time for Christmas candy-making.

I might give you a few "helpful hints" about candy making. For one thing, be sure you have a pan of suitable size. A pan with a smooth surface is best, of material thick enough to prevent scorching. Heavy aluminum is good. The pan should not be too large, but large enough to allow space for "boiling up." A wooden spoon is desirable. Wooden spoons do not scratch the saucepan, and are easy to handle, in hot candy. Many people use a marble slab for candy work. A baking sheet, or a large platter, is quite satisfactory.

If you are making brown sugar candy, remember that light brown sugar has a more



delicate flavor than dark brown sugar. Remember also that the flavor of butter is more pleasing than that of other fat, in delicately flavored candies. Butter is most satisfactory for greasing candy pans, too, as the fat used is sure to taste in the candy.

Do you know how to cover candy and nuts with chocolate? Get the commercial chocolate prepared for dipping. Cut some of the chocolate into small pieces and put in a shallow dish over hot water to melt slightly. Stir with the fingers until the whole mass has melted. Dip the pieces of candy or nuts into the melted chocolate until well coated and place on waxed paper to dry, which will require only a short time when this method of coating is used.

I'll not say anything more about candy-making, except to remind you again of the recipes in the Radio Cookbook. In it you will also find recipes for Fruit Cake and Plum Pudding, not to mention about 300 other recipes. There are menus in the cookbook, too--70 of them, including two special ones for Christmas day.

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Speaking of menus--get your pencils and paper please. Here is Sunday's dinner--all ready to cook. How would a Roast Leg of Lamb suit your fancy? Very well, then, we shall have a Roast Leg of Lamb, with Creamed Onions, and Baked Squash. I'll tell you how to fix the squash. Let's have Spiced Jelly, too, and Asparagus Salad, using Canned Asparagus. For dessert--you'll like this--Peppermint Ice Cream with Chocolate Sauce.

Six ingredients, for Peppermint Ice Cream:

1-1/2 pints single cream.	1/4 teaspoon salt
1/2 pint double cream	Green coloring, and
2/3 cup sugar	8 drops essence of peppermint

Six ingredients, again: (Repeat.)

Heat 1/2 cup of the single cream. Add the salt and sugar, and stir until the sugar has dissolved. Mix with the remaining cream, single and double, and add sufficient coloring to make a soft green, and enough peppermint essence for delicate flavoring. Use a freezing mixture of 1 part salt and 4 to 6 parts of ice, and turn the freezer slowly. After freezing, remove the dasher, place on the cover, pack the freezer with more ice and salt, and let stand for an hour or more to ripen. Serve with hot chocolate sauce.

If a less rich ice cream is desired, omit the double cream and use all single cream.

To repeat the menu: Roast Leg of Lamb; Creamed Onions; Baked Squash; Spiced Jelly; Asparagus Salad; and Peppermint Ice Cream.

